

# The Woman's Page of The Times-Dispatch

## Some Details of Etiquette

Much awkwardness would be avoided if young persons were more thoroughly instructed in the details of etiquette. The simple matter of which guests at a dinner should be the first to depart, carefully learned, would save boredom and often unnecessary fatigue for both guests and hostess. And it is so simple a rule—that the guests of honor be the first to depart, and as the guest of honor is always placed at the right of the host, she can at once be identified, even if she has not been formally introduced to each and every one present. When the guest of honor has taken her departure, then the other guests can say good-by without further ceremony.

The seating of the guests need not be such a vexed problem. If the rules of etiquette are followed, in this country there are not the rules of procedure to be observed that there are in Europe, excepting here in Washington, where the diplomatic corps has to be seated according to rank. But there are always guests of honor—the more formal acquaintances for whom the entertainment is given. The hostess has at her right hand the man whose wife is seated at the right of the host. When there are two couples of equal importance, the host takes into the dining room the guest who is placed at his left and the hostess follows with the husband, and seats him at her left. In this manner is a difficult problem solved.

The duties of a social secretary solved, the seating of guests at all formal entertainments, just as to the younger assistants to the secretaries of the legations fall the duty of cordially placing the guests.

### Removing Wine Stains.

Where wine has been spilled upon the tablecloth, sprinkle it with salt until it is possible to take out the stain. When the cloth has been removed, pour boiling water through the stain until it has disappeared.

### Use for Two New Colors.

The two new colors of the season have been lemon and flesh pink. These have enjoyed a vogue greater than any other, even brides having had their trains lined with flesh pink, or with the faintest lemon-colored chiffon arranged in frills. Lemon is not universally becoming, but is a splendid tint for a brunette with clear complexion. Flesh pink suits almost every one, being so soft a shade.

An instance of this is seen in an evening dress made of head-embroidered net over flesh pink soft silk, and the belt and bows on the sleeves of black velvet give just the touch necessary to bring out the beauty of the color itself. Lemon-colored net over pale silk gives the charming honey-suckle colors that nature has combined in the beautiful vernal flowers, and this mixture is equally appropriate to afternoon as to evening gowns.

A lemon-colored voile arranged in deep tucks and trimmed with Venetian point has a belt of black silk, and is worn with a black straw hat lined with green plaid tulle and trimmed with a black feather. The sleeves turn the elbows, and are there supplemented by gathered sleeves of Venetian point fitting over the arms, and trimmed with a little frill running up the back seam and falling over the wrist. The hat worn with this pretty gown is one of the new white nets, the crown covered with fine pleats and the brim formed of a wide wired frill. White roses surround the crown and appear to be tied at the back with a knot of black velvet.

It seems almost a pity to use black velvet on anything so delicate and light. Black tulle might be preferable.

### Dress Trimmings.

The trimmings, after all, is the thing by which we catch the conscience of the dressmaker, the wearer and the onlooker. It is more lovely than ever this fall, adding richness, the beautiful color note and a contrasting touch that are the features of gowns for afternoon and evening wear.

Metal effects are the noticeable styles on all kinds of nets, bands, lace and ornaments. Dull silver, steel, bright and antique gold and bronze are prominent. Verily the fashions in Paris are humming the song of gold and silver. Chiffon, chenille, heavy silk and woolen threads are used to fashion bright bands, on which the beads in all conceivable shapes are strung.

Woolen embroidery on laces hints of the quaint empire effects in colored baskets, wreaths and floral garlands. Here and there are incrustations of china beads, or dull silver threads outlining the borders of ribbons that are scattered through the pattern.

The attractive trimmings of chiffon roses are very much used. These will drape up the pinnacles, outline sleeves, nestle among the laces that are everywhere on evening and afternoon gowns.

Trimmings that are heavily incrustated with brilliant are to be the most favored for evening gowns. The contrast of rhinestones on a black net is new, and has been used by foremost makers on black-and-white evening gowns.

Spangled nets are again in evidence. Jet is foremost, perhaps, because of the black-and-white vogue.

Red and white bands, the crystals and silver effects emphasized, ornament many evening frocks. Ball fringe, too, is noticeable on many afternoon gowns, particularly as trimming for the ubiquitous sash.

The headed and embroidered tulle in a skirt is black with its wonderful and endless possibilities of transforming gowns.

### The Use of Maline.

Maline is being much used in Paris this summer, and the airy, fragile stuff is covering the flounces of it trim evening gowns and wraps; hats are loaded with it, in loops, folds and pleated bows, and the maline neck ruffs and ruffles are legion. Long sleeves have double ruffles of maline, the ruffles are edged with a fine downy, with a band of velvet ribbon tied around the wrist between the two maline frills. Maline scarves are very popular with decolete gowns, and almost every theatre and dancing gown that comes out now is accompanied by a floating scarf in lovely pastel coloring, the scarf being sometimes attached to the shoulder of the gown so that it floats about its wearer most gracefully.

### A Delicious Sandwich.

One-half pint olives, 10-cent package cream cheese. Put the olives through the meat chopper after removing the stones. Then mix the cheese, spread between,



A DISTINCTIVE CUT AND GRACEFUL LINES CHARACTERIZE THE SUMMER TAILOR-MADES.

L'ART de la Mode.

## OUTDOOR LUNCHEONS

### Pleasing Functions for Early Fall Season.

To be a success, a picnic luncheon must be properly prepared and definitely served, but its ingredients may be of the simplest character. When packing the picnic basket be careful not only to make a harmonious selection of foods, but see that each of the viands are packed in a careful manner. When several kinds of sandwiches are served, for example, let each variety be wrapped in a separate piece of paraffin paper. If salads are taken, they should be placed between two buttered loaves, and these should be tightly covered with a cloth that has been dampened with cold water.

Fruit and eggs should be carefully packed in boxes; cake and cookies should be rolled in wax paper; cold meats should be packed in paraffin paper, and then in cloth, and such sweets as jam, marmalades or jellies should not be taken unless they are in some securely covered receptacle. If there are no facilities for the making of tea or coffee these beverages may be prepared at home and conveyed to the picnic grounds in tightly sealed jars. If butter is taken, it must be packed in a tin, and so that it may be put in a cool spot as soon as the grounds are reached. A few bottles of grape juice, which is to be diluted with water, make a good drink. It is better to take lemonade and sugar and make your lemonade after you arrive with cool water than can usually be found near all picnicking places.

The sandwich is the picnic standby, of course, and unusually good ones can be made by baking a pan of little round rolls, cutting the tops nearly off when they are cold, scooping out some of the crumbs and filling them with chicken chopped and reduced to a thick paste with cream. They must be seasoned lightly with salt and black pepper, and clove salt if liked. Potted meats are always tasty in sandwiches, and so are the ham, tongue, chicken and cheese sandwiches,

but those filled with cold beefsteak are received with the greatest favor, especially by the male members of a party. To make them, first, select tender steak, and have the butcher cut it in slices about half an inch thick. Fry these and season them with pepper and salt, and then place each slice of meat between two slices of buttered bread.

Strained brown bread loaf a day old, cut in slices and spread with a mixture of Neufchatel cheese and chopped stuffed olives, makes sandwiches which never satisfy the demand for more. A good sandwich is made by buttering white bread thinly and placing between two slices a thin slice of cold chicken and a thin slice of cold ham.

Stuffed eggs are a most agreeable addition to the picnic luncheon, and may be prepared in a variety of ways. The eggs must be boiled hard, dropped at once into cold water and when cool peeled. The whites are then cut out in lengthwise halves, the yolks mashed and seasoned, mixed with mayonnaise, shaped into balls and replaced in the whites. For stuffed eggs with meat, add to the yolks half the quantity of finely chopped ham or the same quantity of finely chopped chicken. Cream or melted butter may be used instead of mayonnaise. Salt, pepper, lemon juice and cayenne are used for seasoning.

Have a big sheet of heavy brown paper folded to fit the top of the lunch basket, and it will also serve as a tablecloth. A supply of paper napkins is better than taking linen ones. A few wooden plates, some drinking cups, a few knives, forks and spoons and little hammer and nail shakers will set the table sufficiently. Fill in the chicks of the basket with bottles of olives, pickles, a box of sardines and two or three boxes of crackers.

## EASY DISHWASHING

Of all the necessary things in housekeeping the one most disliked by the average woman is dishwashing.

Times without number you hear the housewife's wail: "If it were not for washing dishes I would not mind the work."

Yet this need not be such a dreaded task if you will step aside from the beaten path and wash the dishes only once a day.

Unless you have a large family who require a quantity of dishes at each meal this is not only gratifying, but a time saver.

Have ready two good-sized dishpans, and after each meal scrape all scraps from the dishes to be washed, empty all liquid from cups and glasses and stack the dishes carefully in the pans, putting the large plates in the bottom and smaller ones on top.

In the second pan put all small pieces, vegetable dishes and small pitchers.

Stand the silver upright in a jug or pitcher and pour over all enough very hot water, in which a good soap powder or a little washing soda has been dissolved. No cover.

Now let the dishes stand in these receptacles until the morning hours, when work is easiest.

The hot water will grow cold, but the grease from the dishes will be floating on top and can be scooped off first, then the water poured off.

This done, the dishes will be virtually clean and ready to be rinsed in steaming hot water.

After this, if you are a wise housekeeper, you will have a wire drainer ready to receive the dripping china, in which it can be placed and decided clean and left to drain dry.

They are ready then for the next meal, clean, bright and polished.

Glasses, of course, and silver must be dried on a cloth.

Glasses should be carefully washed and dried after each meal; but this is a small matter. If all the other dishes can be left until you are quite ready to "do" them.

## SATISFACTORY RECIPES

If you have a tomato sauce well shaped leaves and cut the remainder into threads or ribbons by rolling up and cutting with a sharp knife. Cut a thin slice of ham into slivers and fry until crisp, add two tablespoons of vinegar and when hot stir in one beaten egg mixed with two tablespoons of sour cream, and as soon as it thickens pour all over the shredded lettuce. Serve the hot mixture in the lettuce cups.

### Potato Salad.

Dissolve one teaspoon of salt in one tablespoon of water, add a pinch of cayenne, six tablespoons of olive oil, two tablespoons of vinegar and blend thoroughly. Chop one small Bermuda onion very fine and stir it into the dressing. Slice one quart of cold boiled potatoes, put them into a salad bowl, add the dressing and toss it up together, mixing it well. Scatter a little cold beet cut fine over the top and sprinkle chopped parsley over all.

### English Crumpets.

One pint of bread sponge, one-half cup milk, one-quarter cup sugar, two spoonsful of soda, one-half cup butter, two eggs. Stir with a knife and thickening with flour so it will easily drop from a spoon; pour into a shallow baking pan and allow it to rise about double. Cook thirty minutes.

### A Cup of Delicious Chocolate.

Take four small squares of sweet chocolate heated until soft over a teakettle or saucepan. Add a quart of milk to the chocolate and stir it smooth, then while it is heating, break three eggs and separate the whites and yolks. Cream the yolks, froth the whites, and when the chocolate boils stir the pot in a cool place, mix one-half cupful of it with the yolks of the eggs, and when well mixed beat them rapidly with the remainder of the chocolate. Stir in the white of the eggs as quickly, and serve at once.

### Hot Ham Salad.

Prepare two good heads of lettuce by breaking apart, washing and drying in a cloth. Reserve the cup

## Proper Way to Wash Blankets

Blankets should be washed in lukewarm water, and plenty of it then rinsed in water of the same temperature. There is a scientific reason for this. If you should examine the fiber of wool through a microscope you would discover a series of tiny irregular sheaths with serrated edges all running in the same direction. With heat, these microscopic sheaths expand and reach out over one another, thus forming a mat. If you then subject them to a sudden exposure to a lower change of temperature they contract, suddenly catching and knotting and pulling on each other, producing the rough effect known as "fuzzing." Twisting, wringing, or rubbing blanket too vigorously also tends to entangle these little scales, and gives to the article so maltreated an unpleasantly discolored surface. Soap rubbed directly on the fabric also thickens it and should be used therefore in the form of a solution. The kind of soap is also a matter of moment. For blankets, always use a white soap that does not contain resin.

In washing blankets select a bright, sunny day for the work, so that the drying may be done as quickly as possible. Shake the blankets thoroughly, then look them over to see if there are any particularly soiled places. If so, outline them with long stitches in a thread of a different color, so you may give them particular attention in the washing.

Put the blankets to soak for an hour in a warm soap solution, allowing a tablespoonful of borax to every gallon of water. Soak as long as you can, the same temperature of water. Meanwhile, prepare a second tub of warm soapuds, allowing one-half of a pound of soap shaved and boiled to four gallons of water. This is the allowance for each blanket. Transfer the blankets from the first water to the clean suds, let it stand ten minutes, then squeeze up and down, but do not rub.

It is the soaking that brings out the dirt. If any spot is particularly dirty, rub with a brush. Put through a wringer into a tub of clean water of the same temperature, rinse thoroughly, squeezing and pressing with the hands, then wring out. If possible, two persons standing opposite each other should pull the blanket into shape, then it should be hung straight on a perfectly clean line, where a gentle breeze will assist in the rapid drying. The drying, however, should be done in the shade, not in the bright sunshine.

If the blankets need rebinding, attend to it after the drying. Both white and colored silk bindings may be purchased by the piece, and can be had to match the stripes running across the tops of the blankets.

And here is a suggestion for protecting the edges of the blankets that come next to a face. It is an English custom, and when you have tried it you will agree with me that it is a very excellent one.

Cover both sides of the ends with strips of soft white cheese cloth, sewing it on by hand so that it can be readily removed for washing. A blanket protected in this way keeps clean longer and does not become yellowed with perspiration or what is just as bad, soiled with cold cream which is such a necessary aid to comfort during the months when the winds blow cold.

### Scene in the Shops.

Just a peep behind the curtain of one of the most exclusive shops of Paris shows how strong the directoire coat will be during the coming season.

Some of the models have a flaring coat and others are close fitting; but there seems to be no doubt that both coats and skirts will show decidedly more fullness this season, albeit the silhouette will obtain.

In the skirts these close, long lines are adhered to, although a breaking away from the contracted line is noticeable in a number of skirts which show a fullness at the bottom, obtained by using a series of pleats at the side set in a little above the hem.

Nearly every skirt embodies the penner drape in some way. Some are draped in scant folds, while others, of every soft, thin material including the chiffons and nets, have the drapery laid on in full pleats, or with raws of shirring at the waist line.

There is a tendency to cling to the high-waisted garments, although the normal waist seems to be coming into its own again.

The directoire coat is varied in many ways. Some show the high waist line, others are cut away sharply, and others have a very broad back, semitight and ending in a deep curved line.

In connection with the coats, the Robespierre collar is a very marked feature. Changeable revers that can be worn either opened or unbuttoned on the shoulders is another innovation.

The directoire and early Victorian styles are mingled in strange, though curiously beautiful combinations.

### Pastimes for Children.

The mother who has a fine yard with a grassy lawn, and a playhouse in which her children may amuse themselves during the vacation looks upon these summer months as helpful playtime, but the mother in smaller quarters often is at her wit's end to know how to interest her children and keep them out of mischief during the time that they are not in school. The little minds are active, and the little hands seek constant employment.

A sand pile in the back yard is a source of never-ending pleasure. It will hold their interest, once if some colored marbles, shells, pebbles, etc., are mixed through it for them to discover as they dig.

Flower beds on a row or two of vegetables which they can tend and the care of pets all are enjoyable pastimes.

A playroom is one of the best devices. If a corner can be utilized it may be fitted up without expense. One mother has made a playroom by cleaning out the playthings together, the kitchen which had been used as a storeroom. She removed their playthings into this shed and divided it into two rooms, so that the children could visit each other and have all sorts of imaginary play together. They cut out paper dolls and placed around the room; they put pictures from the newspapers and pasted them on the walls, and the freedom of pastime pictures wherever they chose was greatly enjoyed. Not an extra penny was spent on that playhouse, but it has been an ideal summer for the little folks. A corner of the piazza which could be shut off for them would make a good playhouse.

Children should have play clothes, these little garments may consist of rompers or big aprons with short sleeves. There are many patterns for play clothes and none of them are difficult to make.